

Air Fryer Baked Potatoes



This recipe for Air Fryer Baked Potato comes out perfectly every time. The skin of the potato is salty and crispy while the inside is tender and fluffy.

Author: Valentina Ablaev **Servings:** 4 servings **Calories:** 199

Prep Time: 5 mins **Cook Time:** 40 mins **Total Time:** 45 mins

Ingredients

- 4 medium russet potatoes
- ½ tsp sea salt, or to taste
- 1 Tbsp olive oil, or use a cooking spray



Instructions

1. Scrub potatoes under running water then thoroughly dry with a towel.
2. Poke the potato all over with a fork, rub with oil and sprinkle all over with salt. Add the potatoes to the air fryer basket.
3. Cook the potatoes in a basket-style air fryer* at 400°F for 30 minutes. Flip the potatoes and cook them for an additional 5-15 minutes depending on size, or until the fork easily slides through to the center. Small potatoes will take less time and larger potatoes may take longer. Use tongs to transfer potatoes to a plate.

Notes

*Note: If using a toaster-oven style air fryer, reduce the temperature to 375°F, flip halfway, and keep the timing the same.